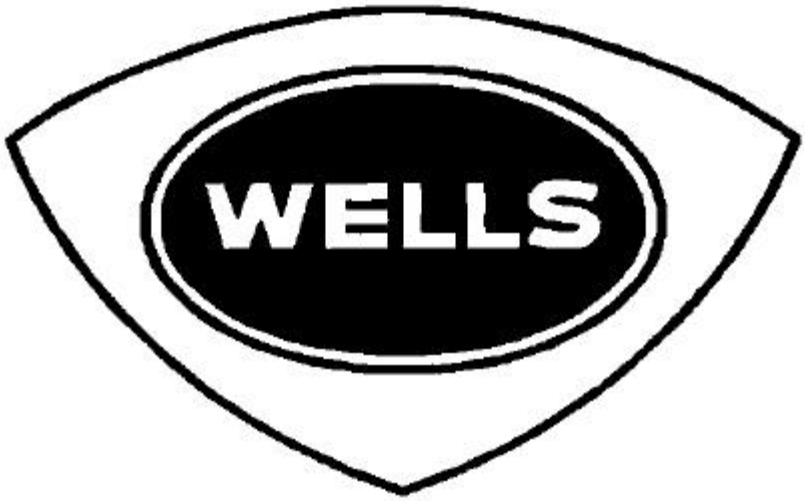

CONVECTION OVENS AND COOKTOP OVENS

MODELS OC-1, OC-4TC AND OC-4HC

• OPERATION • INSTALLATION • MAINTENANCE MANUAL

WELLS MANUFACTURING COMPANY
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ITEM NO. 301974

REV. 8/98

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WARRANTY STATEMENT

All commercial cooking equipment manufactured by WELLS is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first. This is for the benefit of the original purchaser only.

a. The stainless steel frypot in gas fryers, model number WFG-40-2, warranty insures frypots to be free from defects that could cause shortening leaks for five (5) years from date of purchase. The exception is that after one (1) year the replacement of the frypot under warranty will cover at 75% of list price of kettle assembly. Fry kettle includes new shrouds, insulation, flue vent, burners, thermostats and attaching hardware; travel and labor not included. Frypots. which fail due to abuse, will not cover in standard or five (5) year warranty - items include but not limited to firing of burners without shortening or other cleaning solution in the fry kettle at proper level.
b. With respect to Lite Line Products, warranty is one (1) year parts and labor on carry-in portable models.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY. EXPRESSED OR IMPLIED IN LAW OR IN FACT. INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABLE OR FITNESS FOR ANY PARTICULAR PURPOSE. AND/OR FOR DIRECT. INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS' PRODUCTS. This warranty is void if it is determined that upon inspection by an authorized service agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire. flood or act of God. It, also, does not apply if the serial nameplate has been removed or service is performed by unauthorized personnel. The prices charged by Wells for its products are based upon the limitations in this warranty. Sellers obligation under this warranty is limited to the repair of defects without charge by a WELLS' factory authorized service agency or one of its sub-service agencies or one of its sub-service agencies and is limited to a 60 mile radius to the nearest authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. WELLS' authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or write the Factory Service Department, Wells Manufacturing Company, P.O. Box 280. Verdi, Nevada, 89439, phone (702) 345-0444, for information and other details concerning warranty.

SHIPPING CLAIM PROCEDURE:

For your protection, please note that equipment in this shipment was carefully inspected and packed by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this shipment.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE -** Be certain this is noted on freight bill or express receipt and signed by person delivering.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY -** Regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE -** If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately, and file "concealed damage" claim with them. This should be done within (15) days of date of delivery is made to you. Be sure to retain container for inspection.

We cannot assume responsibility for damage or loss incurred in transit. We will, however, be glad to furnish you with the necessary documents to support your claim.

WARNINGS!!

FOR YOUR SAFETY

Wells Convection Ovens ore equipped with a grounded electrical plug. This grounded plug is part of a system that will protect you if something goes wrong with the electrical wiring in the oven. Be sure the grounded plug is plugged into a matching grounded receptacle. DO NOT cut or break off the grounding prong in this plug, or the protective system will not work.

IMPORTANT!!

Make sure that incoming voltage is the same as unit is rated for. An electrical specification plate specifying rated voltage, wattage. HZ and phase of unit is attached to the Oven.

Plugging oven into greater voltage than unit is rated for may cause severe damage to the thermostat, infinite control, elements and other components. Plugging oven into less voltage than unit is rated for may cause significant decrease in performance.

CAUTION

DO NOT SPLASH OR POUR WATER ONTO CONTROL PANELS OR WIRING.

INSTALLATION INSTRUCTIONS:

1. Remove oven carefully from carton.
2. **IMPORTANT:** Read all Installation Instructions carefully BEFORE starting installation.
3. Carefully place the oven on its side, and thread the legs or casters into the matching threaded holes on the bottom of the oven.
4. Raise the oven to an upright position, and adjust the feet to level the oven from front to back and side to side.
5. It is the responsibility of the installer to comply with local codes.
6. Plug unit into a grounded receptacle. Refer to specification sheet for proper receptacle. **MAKE SURE THAT INCOMING VOLTAGE IS THE SAME AS UNIT IS RATED FOR.**
7. Any installation not matching the specification discussed in this manual will void the oven's warranty.
8. Before using your new convection oven/hotplate, wipe entire unit clean using a dean. damp cloth/sponge with mild detergent, towel dry.

OPERATING INSTRUCTIONS FOR CONVECTION OVEN:

1. **POWER SWITCH (ON-OFF-FAN):** When oven is at the "ON" position, and the door is open. the system will automatically shut off both the element and the blower motor. At the "FAN" position, the element will stay OFF. and the blower motor will stay on. The door kept open will accelerate the cool down operation.
2. **HIGH and LOW FAN SPEED SWITCH:** The " LOW" fan speed switch setting is used for foods that are sensitive to air velocity.
3. **OVEN RACKS:** Five adjustable oven racks are provided with the oven. Always cook on a rack for proper convection air circulation. Racks are designed to hold half-size bun pans (13" x 18").

Manual Cook Mod«:

1. Rotate "TEMP" knob to the desired cooking temperature (range 100° to 500°F). A clockwise rotation will increase the temperature in 5°F intervals. Counterclockwise rotation will decrease the temperature display. The oven will start heating as soon as the set temperature is higher than the oven temperature. The temperature digits will flash and display the set temperature until the oven reaches the set temperature. Upon reaching the set temperature, these digits become static.
2. The oven may be turned off without placing the main power switch in the "OFF" position by rotating the "TEMP" knob counterclockwise until zero degrees is shown in the display.
3. Rotate "TIME" knob to the desired cooking time (range 5 seconds to 12 hours). A clockwise rotation will increase time and a counterclockwise rotation decrease time. The time display digits and colon will flash when time is set, but the timer is not started.
4. To start the Timer, press the "START TIMER" key. The timer digits become static during the count down period but the colon continues to flash.
5. At the end of the time cycle, an audible alarm will sound. By pressing the "CANCEL" key. The audible alarm will be shut off.

Program Cook Mode:

1. Five (5) programmable keys are provided for presetting a time and temperature for each "PGM" key. To set the program, press and hold the appropriate "PGM" key (1-5) and turn the "TIME" and "TEMP" knobs to the desired time and temperature. When "PGM" key is released. the displayed time and temperature is stored in memory.
2. The program for any "PGM" key may be recalled and displayed by momentarily pressing the "PGM" key.
3. To start a cook cycle, press the appropriate "PGM" key and the "START TIMER" key. Once the cook cycle has started, the program keys and rotary "TIME" and "TEMP" knobs are locked out to prevent accidental re-programming.
4. The actual oven temperature can be recalled by pressing the "ACTUAL TEMP" key. At the end of the cook cycle, an audible alarm will sound. Press the "CANCEL" key to shut off the audible alarm.
5. At the end of the cook cycle, an audible alarm will sound. Press the "CANCEL" key to shut off the audible alarm.

Temperature Offset Mode:

A user preference offset mode is provided when you feel oven cooks too hot or too cold. This mode can be used to adjust oven controlling temperature by +/- 35°F in 5° increments. This adjustment affects the entire cooking range.

ACCESS:
1. Set the time digits of the control to 00:00.
2. Set the temperature between 400° and 500°F.
3. Push and hold the start/timer key for 5 seconds.
4. Turn either rotary dial until desired off-set is displayed.
5. Push the actual "ACTUAL TEMP" key to exit.

CLEANING INSTRUCTIONS FOR CONVECTION OVEN:

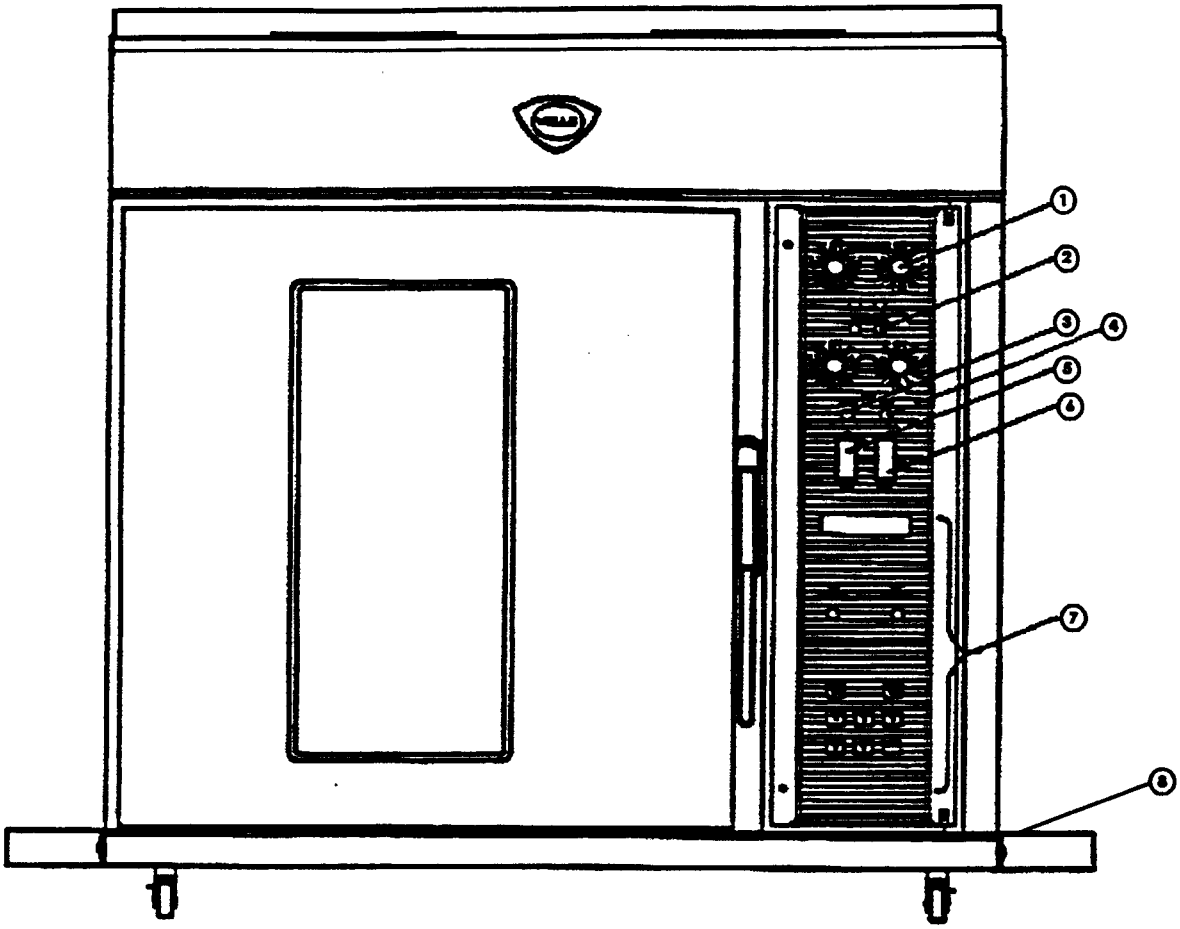
1. Turn power switch to "FAN" position, open oven door, and allow oven to cool.
2. Wipe entire unit down using a clean cloth/sponge and soap/detergent with hot water. For burned-on foods or sauce spillage, use non-abrasive cleanser and apply with stainless steel wool sponge or plastic scouring pad. **IMPORTANT:** Always rub in the direction of the polish lines or grain of the metal.
3. This same procedure may be applicable to darkened areas caused by oxidation.
4. Rinse unit with clean damp cloth/sponge and dry with a soft, clean cloth.
5. Oven racks may be removed and cleaned in sink or dishwasher.
6. Oven interior is stainless steel and may be cleaned with commercial oven cleaners.

SUGGESTED TIMES AND TEMPERATURES FOR BAKING AND ROASTING

PRODUCT	TEMPERATURE ^{0} F	TIME (MINUTES)	NUMBER OF RACKS
BREAD PRODUCTS			
Hamburger Rolls	300	15	5
Bread -1 Pound Loaves	325	34	3 (12 loaves)
Rolls	300	16	5 (60 rolls)
Baking Soda Biscuits	400	7	3
PIZZA	450	7	3
PASTRIES			
Sheet Cake (2 ½ Ibs. per pan)	300	17	5
Frozen Fruit Pies (46 oz.)	350	50	5 (10 pies)
Frozen Fruit Pies (26 oz. - 8" dia.)	350	40	5 (15 pies)
Sugar Cookies	300	15	5
Danish Rolls	350	12	5
Fruit Cakes	275	75	3
Cake - 1 Pound	300	19	5 (10 cakes)
FISH			
Fish Sticks	350	15	5
Lobster Tails	450	9	5
Halibut Steaks (Frozen 5 oz.)	350	20	5
Baked Shrimp (Stuffed)	400	7	5
FOWL			
Turkey, Rolled (18 Ib. rolls)	310	3% hrs.	1
Chicken (2 ½ Ib. quarted)	350	30-35	5
Chicken (Breasts)	350	30	5
OTHER			
Melted Cheese Sandwiches	400	8	5
Idaho Potatoes (120)	450	40	5
Beet Pot Pies	400	30-35	5
Macaroni & Cheese	350	30	5
Turkey Pot Pies	400	30-35	5
TV Dinners	450	25	5

NOTE: "HIGH" fan speed provides the fastest cooking times.

WELLS RANGE TOP OVEN
MODEL NO. OC-4TC AND OC-4HC
CONTROLS AND FUNCTIONS



1. INFINITE SWITCHES (4 pcs) - Control corresponding range top element from "OFF" to" HIGH" heat.

2. RANGE TOP ELEMENT SIGNAL LIGHT (4 PCS) WHITE - These are indicator lights that stays ON continuously when the infinite switch is turned to other than the "OFF" position.

3. OVEN POWER LIGHT (RED) - This light indicator is ON whenever power is available for the oven elements and/or oven blower motor.

4. HEAT ON LIGHT (WHITE) - This light indicator comes ON simultaneously with the oven elements.

5. OVEN POWER SWITCH - A three (3) position rocker switch. The top position will bring power available to oven elements and blower motor. Middle position, will turn power OFF to the oven only. Bottom position, will turn on the power to the blower motor continuously for oven cool down.

6. FAN SPEED SWITCH - This turns the blower motor to high or low speeds.

7. TIME & TEMPERATU RE (SOLID STATE) CONTROL - Controls oven temperature, and equipped with Audio Alarm when a timing cycle is lapsed. Refer to operating instructions on pages 6 - 7 for details.

8. SIDE SPACERS AND REAR SPACERS - All OC-4T and OC-4HC are equipped with spacers to keep unit spaced properly from the wall.

9. **SPACER SHOULD NOT BE REMOVED FOR ANY REASONI**

OVEN COOK TOP PROVIDED WITH COILED SWING TYPE HOTPLATE ELEMENTS MODEL OC-4TC

OPERATING INSTRUCTIONS:

1. Hotplate controls are equipped with an infinite switch for each cooking/heating element, allowing adjustable temperature setting (OFF, LOW to HI) per element.
2. Control light glows when the heat is turned "ON", warning the operator to turn off the unit when not in use.
3. "HIGH SPEED" elements are super-sized, providing rapid heat for extra-fast warming - cold to full heat in 26 seconds.

Cooking Hints:

1. Save energy costs by turning the unit off when not in use. Due to rapid warm-up, it's not necessary to leave the unit on low heat during intermittent usage.
2. The hotplate is designed to hold a maximum of up to a 10-inch diameter pan.
3. Maximize heat efficiency by using flat bottom pots or pans.

CLEANING INSTRUCTIONS:

1. Turn all temperature control knobs to the "OFF" position.
2. Allow unit to completely cool.
3. Unplug power cord.
4. Wipe entire unit down using a clean cloth/sponge and a mild detergent.
   WARNING: DO NOT SUBMERGE APPLIANCE IN WATER11 DO NOT SPLASH/POUR WATER ONTO THE CONTROL PANEL OR WIRING. POSSIBLE SHOCK HAZARD MAY RESULT AND UNIT MAY BE DAMAGED.
5. Wipe the stainless steel cabinet down with a damp cloth, this allows "lifetime" stainless steel to keep its luster permanently.
6. **IMPORTANT: DO NOT USE STEEL WOOL FOR CLEANING.**
6. To clean hotplates with swing-up elements, remove the heat reflector pans and clean with a damp cloth and mild detergent, or place pans in a dishwasher.

OVEN COOK TOP PROVIDED WITH CERAMIC HOTPLATES MODEL OC-4HC

IMPORTANT: TO OBTAIN THE BEST COOKING RESULTS WITH THE CERAMIC HOTPLATES, FOLLOW ALL INSTRUCTIONS CAREFULLY.

CAUTION: CERAMIC SURFACE IS HOT UNTIL THE "HOT SURFACE" INDICATOR LIGHT SHUTS OFF.

OPERATING INSTRUCTIONS:

1. Before using the hotplate, polish the ceramic surface according to the instructions provided.
2. Hotplates are equipped with an infinite switch for each cooking/heating element, allowing an adjustable temperature setting (OFF, LOW. through HIGH).
3. The control light glows when the heating elements are turned "ON".
4. The "HOT SURFACE" indicator light will continue to glow until the surface has cooled to approximately 150°F.
5. " HIGH SPEED" efficient radiant elements provide instant heat for extra-fast cooking - cold to full heat in 4 seconds. The element will cycle ON - glowing red - and OFF, even on the "HI" setting, to maintain the chosen temperature setting.

Cooking Hints:

1. Save energy costs by turning the unit off when not in use. Due to instant warm-up, it's not necessary to leave the unit on low heat during intermittent usage.
2. For best results, start cooking at the "HI" setting, then turn the control knob down.
3. Maximize heat efficiency by using flat bottom pots or pans sized for the elements. The hotplate is designed for 10-inch diameter pans.
4. Do not pre-heat the elements. Turn on the element after placing a filled pan on the unit.

CLEANING INSTRUCTIONS:

Use only cook top cleaning creme on the Ceramic surface. The cleaning creme leaves a protective coating. Clean up spills often to ensure top performance. A razor scraper may be used to remove cooked on food. Keep the razor blade flat against the surface to avoid scratching.

1. Turn all temperature control knobs to the "OFF" position.
2. Allow unit to completely cool, and the " HOT SURFACE" indicator light must be off.
3. Unplug power cord.

4. Wipe entire unit down using a clean cloth/sponge and a mild detergent.

   WARNING: DO NOT SPLASH/POUR WATER ONTO THE CONTROL PANEL OR WIRING. POSSIBLE SHOCK HAZARD MAY RESULT AND UNIT MAY BE DAMAGED.

   IMPORTANT: DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS ON STAINLESS STEEL OR CERAMIC SURFACES.

5. Clean ceramic surface only after the top has cooled. Follow the instructions on the CLEANING CREME bottle.

Special Care:

1. Do not use the hotplate surface as a cutting board.
2. Do not cook directly on the ceramic surface.
3. Check to be sure that glass or ceramic cooking pots or pans are suitable for use on hotplate.
4. Do not drop heavy skillets or pans on ceramic surface.
5. Remove metal marks and stains with CLEANING CREME after each use. Avoid sliding cookware across hotplate surface.
6. Do not leave empty pans on a hot surface.
7. Plastic or aluminum foil could melt when contacting the hot surface.

WARNING: DO NOT ATTEMPT TO REPAIR OR COOK ON A BROKEN HOTPLATE SURFACE. CONTACT AN AUTHORIZED SERVICE AGENCY IMMEDIATELY!

WELLS MANUFACTURING COMPANY
SERVICE POLICY AND PROCEDURE GUIDE
ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting the safety thermostats, circuit breakers, overload protectors, or fuse replacements unless warranted conditions are the cause.

2. All problems due to operation at voltages other than specified on equipment nameplates conversion to correct voltage must be the customer's responsibility.

3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.

4. Calibration of heat controls after the first sixty (60) days on original components. Replacement of items subject to normal wear to include such items as knobs, light bulbs, baskets, grids, mechanical timers and thermocouples. Normal maintenance functions including lubrication, adjustments of airflow. thermostats, door mechanisms, micro-switches, burners and pilot burners and replacement of fuses and indicating lights are not covered by warranty.

5. All frypots welded in the field.

6. Deterioration of aluminum vessels due to insertion of food product or use of abrasive cleaners is not covered by warranty.

7. Full use, care, and maintenance instructions are supplied with each machine. Those miscellaneous adjustments noted are customer responsibility. Proper attention will prolong the life of the machine.

8. Travel mileage is limited to sixty (60) miles from an Authorized Service Agency or one of its sub-service agencies.

9. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.

10. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacements of the defective part. Any use of non-genuine Wells parts completely voids any warranty.

11. Installation, labor, and job check-outs are not considered warranty.